

FRIDAY 7•17•2026

\*OYSTERS ON THE HALF SHELL OVER 3 MILLION FRESHLY SHUCKED AND COUNTING!

**EAST COAST 3.50**  
• BLUE POINT (CT)

**WEST COAST 3.75**

**PREMIUM 4.00**  
• BAY BREEZE (PEI)  
• IRISH POINT (PEI)  
• LITTLE CREEK (NY)  
• MIRADA (WA)  
• RASPBERRY POINT (PEI)



**SOUPS, STEWS & CHOWDERS**

**OYSTER PAN ROAST** CREAM, CHILI SAUCE, TOASTED SOURDOUGH 15  
**\*MARYLAND CRAB SOUP** 15  
**NEW ENGLAND CLAM CHOWDER** 15  
**BAHAMIAN CONCH CHOWDER** 16

**CLASSIC STARTERS & STEAMER POTS**

**SALMON & BROCCOLI CROQUETTES**  
GARAM MASALA & PRESERVED LEMON AIOLI, 17  
**PANKO FRIED GULF OYSTERS** NAPA CABBAGE & RED CURRY SLAW, CHARRED YELLOW BELL PEPPER CRÉMA 19  
**CRISPY FRIED CALAMARI** PICKLED JALAPEÑOS, FRISÉE, PRESERVED LEMON & APRICOT COULIS 18  
**BANKS FAMOUS CLAMS CASINO**  
BACON, GARLIC-BELL PEPPER BUTTER 21  
**HOT CRABMEAT AND ARTICHOKE DIP** 17  
**FRIED PICKLES** CREAMY GARLIC 12  
**SEAFOOD NACHOS FOR 2** BIG EYE TUNA, CRABMEAT, SHRIMP, PICO DE GALLO, GUACAMOLE, MONTEREY JACK, BLACK BEANS, CHIPOTLE SALSA VERDE, SOUR CREAM 34  
**“MOULES FRITES”** MUSSELS, SHOE STRING FRENCH FRIES, LEMON PEPPER AIOLI 20  
**LITTLENECK CLAMS OR MEDITERRANEAN MUSSELS**  
\*SPICY GINGER DRUNKEN OR RED CURRY 17  
**\*CHESAPEAKE “OLD BAY” SHRIMP BOIL** 20  
**“IMPORTED SPECIALTY CHEESES & SPANISH CHARCUTERIE PLATE”**  
QUINCE PASTE, SPICED PECANS, GARLIC CHIVE HONEY, WARM GOUGÉRES 18

**SALADS**

**\*BLACKENED SCALLOP COBB** GREEN LEAF, AVOCADO, BLUE CHEESE, BACON, TOMATO, RED ONION, CHAMPAGNE VINAIGRETTE 35  
**CALIFORNIA CHICKEN SESAME** NAPA CABBAGE, CARROT, GRILLED CHICKEN, SESAME SEEDS, WONTON CRISPS, CITRUS VINAIGRETTE 18  
**\*LOBSTER SALAD & BOSTON BIBB** TOMATO, AVOCADO 36  
**BANKS JUMBO LUMP CRABCAKE** MIXED GREENS, TOMATOES, OLIVES, CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 27  
**\*SHAVED BRUSSELS SPROUTS** SHERRY VINEGAR NOISETTE, CHOPPED EGG, TOASTED PISTACHIOS, VINE-RIPENED TOMATO, REGGIANO 16/11  
**CLASSIC CHOPPED ICEBOX** CREAMY GARLIC HERB DRESSING 15/10  
**ORGANIC KALE** KALE, DATES, PINE NUTS, PICKLED PEARS, WONTON CRISPS, GARLIC CHIVE HONEY, TURMERIC OIL 16/11  
**BABY SPINACH & RADICCHIO, JALAPENO VINAIGRETTE**  
AVOCADO, MANCHEGO, TOMATO, ONION, BRIOCHE CROUTONS 16/11

**SIDES**

**FRIED BRUSSELS SPROUTS, MAPLE-BACON BUTTER** 12  
• **FRESH CUT FRIES** 10•**\*LOBSTER MASHED POTATOES** 31  
• **\*SRIRACHA SCALLION MASHED POTATOES** 11  
• **HARICOT VERT** 10 • **\*TOASTED GARLIC NEW POTATOES** 10  
• **TRUFFLED PARMIGIANO REGGIANO FRIES** 16  
• **SAUTÉED SPINACH** 10 • **\*STEAMED ASPARAGUS** 11

\*= GLUTEN FREE. MENU ITEMS MAY CONTAIN THE FOLLOWING FOOD ALLERGENS: MILK, WHEAT, FISH, SHELLFISH, SOYBEANS, TREE NUTS, EGGS AND PEANUTS. WE USE ONLY PURE PEANUT OIL FOR ALL FRIED MENU ITEMS.  
^SOME MENU ITEMS ARE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED SEAFOOD OR MEATS MAY INCREASE RISK OF FOODBORNE ILLNESS  
^OUR FARM-TO-TABLE APPROACH HIGHLIGHTS SEASONAL & ORGANIC INGREDIENTS FROM OUR LOCAL FARMS & FISHING GROUNDS  
PROCESSING OF NON-SECURITY CHIP CREDIT CARDS (EMV) WILL REQUIRE A VALID PHOTO IDENTIFICATION CARD TO COMPLETE THE TRANSACTION.  
20% GRATUITY WILL BE ADDED TO PARTIES OF 12 OR MORE

**RAW BAR SPECIALTIES**

**\*JUMBO SHRIMP COCKTAIL** 5 EA  
**\*TOPNECK CLAMS ON THE HALF SHELL** 3.5 EA  
**AHI TUNA CRISPS** MISO & YUZU CREMA, SWEET SOY, JALAPENOS, AVOCADO, SRIRACHA, GREEN ONION, TOASTED WONTON CRISPS 23  
**RAINBOW TIRADITO** SCARLET SNAPPER, AHI TUNA, STEELHEAD SALMON, SOY, LIME, SESAME SEEDS, SWEET POTATO CHIPS 19  
**BIG EYE TUNA TOGARASHI** THAI CHILI, GREEN ONION, SOY, KEY LIME CREMA, CRISP WONTONS 20  
**AHI TUNA TARTARE** MICRO HERBS, TOASTED GARLIC, TOMATO, SPICY LEMON PICKLE, BLACK PEPPER TUILES 19  
**SCARLET SNAPPER CEVICHE** TOMATO, RED ONION, POBLANO PEPPERS, LIME & ORANGE JUICE, CORN TORTILLAS 20  
**DIVER SEA SCALLOP CEVICHE**  
FINISHED WITH YUZU TOBIKO, CORN TORTILLAS 22  
**CEVICHE SAMPLER**  
BLUE POINT OYSTER, DIVER SCALLOP, AND SCARLET SNAPPER 20  
**SASHIMI SELECTIONS** 13/EACH SELECTION • WAKAME • WASABI & GINGER • AHI TUNA • BIGEYE TUNA  
**\*SASHIMI TASTING** BIGEYE TUNA, STEELHEAD TROUT, AHI TUNA 27  
**ABSOLUT PEPPAR OYSTER SHOOTER** ABSOLUT PEPPAR VODKA, BLUE POINT OYSTER, HORSERADISH, CHILLED TOMATO ESPUMA 15

**SANDWICHES**

**“FIRST OF THE SEASON” BUTTERMILK BATTERED SOFTSHELL CRAB BLT**  
LEMON PEPPER AIOLI, ARTISAN BUN, FRESH CUT FRIES 29  
**BANKS’ TURKEY BLT** ROASTED TURKEY, BACON, GREEN LEAF LETTUCE, TOMATO, MAYONNAISE ON WHITE TOAST, KENNEBEC POTATO CHIPS 18  
**CRAB & AVOCADO TOAST** JUMBO LUMP CRAB MEAT, MANCHEGO CHEESE, SPICED TOMATO RELISH, ROSEMARY FOCACCIA, TORTILLA CHIPS 23  
**CRABCAKE SANDWICH** JUMBO LUMP CRABCAKE, ARTISAN BUN, NEW ORLEANS REMOULADE, FRESH CUT FRIES 26  
**MAINE LOBSTER ROLL** FRESHLY STEAMED MAINE LOBSTER SALAD ON GRILLED NEW ENGLAND STYLE BUN, KENNEBEC POTATO CHIPS 31  
**BANKS HOME STYLE BURGER** HERBED BOURSIN CHEESE, LETTUCE, PICKLE, ONION, SPICY TOMATO JAM, FRESH CUT FRIES 19

**SEAFOOD KITCHEN TACOS**

**AHI TUNA** AVOCADO, TOMATO, CILANTRO, LIME, CHILES, CRISP CORN TORTILLAS 18  
**BAJA FISH** FRIED POLLOCK, CALIFORNIA-STYLE MIXED GREENS, CILANTRO, KEY LIME SOUR CREAM, FRESH JALAPEÑOS, SOFT WHITE CORN TORTILLAS 18  
**BANG BANG SHRIMP** FRIED SHRIMP, CALIFORNIA-STYLE MIXED GREENS, RED CURRY CREMA & SRIRACHA, SOFT FLOUR TORTILLAS 18  
**BLACKENED BIGEYE TUNA** PICO DE GALLO, GUACAMOLE, CALIFORNIA-STYLE MIXED GREENS, SOUR CREAM, SOFT FLOUR TORTILLAS 18  
**MAINE LOBSTER** CALIFORNIA-STYLE MIXED GREENS, CILANTRO, SPICED TOMATO RELISH, SOFT FLOUR TORTILLAS 31

**LUNCH ENTREES**

**NEW ORLEANS STYLE BBQ SHRIMP**  
SHAVED BRUSSELS SPROUT SALAD, TOASTED FOCACCIA 25  
**“PARCELS PASTA” CAPELLINI & CLAMS**  
REGGIANO, TOMATO, PARSLEY, CRUSHED PEPPER 22  
**NOVA SCOTIA HALIBUT & MUSSEL FISH POT** CARROTS, PEA SHOOTS, SCALLIONS, SHITAKE MUSHROOMS, SPICY GINGER BROTH 22  
**LOBSTER MAC-N-CHEESE** SIDE ORGANIC FIELD GREENS SALAD 30  
**FISH & CHIPS** TRADITIONAL MALT BATTER, ASPARAGUS 22  
**CORNMEAL CRUSTED RAINBOW TROUT** BACON, BRIE, TOMATO, FRISÉE & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE 19  
**GRILLED FAROE ISLAND SALMON** BEECH MUSHROOM CONFIT, RED VEIN SORREL, BUTTERNUT CREAM, RED ONION MARMALADE BRIOCHE 36  
**BROILED JUMBO LUMP CRABCAKE** FRIED SHIITAKE MUSHROOMS, SNO PEA SHOOT-PONZU, LEMON EMULSION, ORGANIC CRESS 27

**NON-ALCOHOLIC BEVERAGES**

**PUREZZA WATER** SPARKLING OR STILL 12  
**CHEF’S COCKTAIL** CRANBERRY JUICE, SELTZER, LIME 8  
**SPARKY** HABANERO AGAVE SYRUP, PINEAPPLE JUICE, LIME, SELTZER 8  
**LAVENDER SPRITZ** LEMON, GRENADINE, ANGOSTURA BITTERS 8

LUNCH